

222 NEW YEAR'S EVE CELEBRATION

Five courses expertly prepared by our executive chef, John Gutierrez, and served with an optional wine pairing prepared by our in-house wine sommelier, Marcail Nielsen

first course

Cauliflower Panna Cotta, Fried Capers, Pickled Pearl Onions, Gaufrette Potatoes
Served with a complimentary glass of Champagne

second course

Lump Blue
Crab Cake
Frisee, Tobiko Roe,
Lemon,
Horseradish

or

Bison Sashimi
Wasabi, Seaweed,
Ginger, Daikon,
Fresno Jam

third course

Butter Lettuce Wedge
Pork Belly,
Talleyio, Tomato,
Pickled Shallot

or

Smoked Sea bass Soup,
Tarragon, Lemongrass
Foam

fourth course

Pan Roasted Sablefish
White Asparagus,
Beluga Lentils, Green
Peppercorn Gribiche

Wagyu NY Strip
from Snake River Farms
Sauce au Poivre
Hazel Dell Mushrooms,
Potatoes Fondant,
Haricots Verts

Carnaroli Risotto
Black Truffle,
Belgian Endive,
Parmigiano-Reggiano

fifth course

Meyer Lemon Cake
"Financier"
Coconut Caramel,
Hazelnut,
Raspberry

or

Belgian Chocolate
Pudding
Cocoa Nib Tuile,
Pomegranate

\$89.50 per plus tax and gratuity
menu entirely gluten free/ vegetarian upon request